

Audit checklist Combined checklist wholesale meat / meat products and fruits, vegetables, potatoes

| Audit details | | | | |
|--|---------------|---|--|--|
| Scheme participant | | | | |
| QS locations audited | | | | |
| Additional location information, e.g. coordinator or identification number | | | | |
| Name of contact | | | | |
| Regular audit | Initial audit | | Follow-up audit | |
| Unannounced regular audit | Yes | | No | |
| Parallel audit | | | | |
| Date of audit (from) | | | Date of audit (until) | |
| Start of audit (hh:mm) | | | End of audit (hh:mm) | |
| Audit duration (hh:mm) | | | | |
| Combined audit (norm/standard/programme) | | | | |
| Certification body | | | | |
| First name/surname of auditor | | | | |
| Repeated D evaluation/general K.O. | | Remark repeated D evaluation/general K.O. | | |
| Comments | | | | |
| Preliminary audit result | | | Number of agreed corrective actions | |

Place, date

Signature/s of auditor/s

I hereby confirm the data concerning the company and the audit.

I have received a copy of the audit report (at least front page) and of the corrective actions report.

Place, date

Signature of person responsible

Company details - Wholesale meat and meat products

| | |
|----------------------------|--|
| Name of company | |
| Street and house number | |
| Postal code and town | |
| Telephone/fax number | |
| Email address | |
| QS location number | |
| QS identification number | |
| Name of person responsible | |

Scope - Wholesale meat and meat products

| Production scope | | Production number |
|------------------|--|-------------------|
| | Meat wholesale | 80 |
| | Central warehouse (meat and meat products) | 61 |

Company details - Wholesale fruit, vegetables, potatoes

| | | |
|-----------------------------|--|--|
| Name of company | | |
| Street and house number | | |
| Postal code and town | | |
| Telephone/fax number | | |
| Email address | | |
| QS location number (GH-No.) | | |
| QS identification number | | |
| Name of person responsible | | |
| FIAS requested | | |

Scope - Wholesale fruit, vegetables, potatoes

| Production scope | | Production number |
|------------------|---|-------------------|
| | Wholesale fruit, vegetables, potatoes (first-line merchant) | 81 |
| | Wholesale fruit, vegetables, potatoes (trading partner) | 82 |

Company details - Wholesale fruit, vegetables, potatoes and preparation

| | | |
|--------------------------------|--|--|
| Name of company | | |
| Street and house number | | |
| Postal code and town | | |
| Telephone/fax number | | |
| Email address | | |
| QS location number (GH-No.) | | |
| QS identification number | | |
| Name of person responsible | | |
| FIAS requested | | |

Scope - Wholesale fruit, vegetables, potatoes and preparation

| Production scope | | Production number |
|------------------|--|-------------------|
| | Food retail warehouse meat and fruit, vegetables, potatoes | 86 |

Company _____

Date _____

| Require ment no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|--|--------|---------------------|--|---|---|---|---|------------|---|--------------------------------------|
| * = For this requirement the evidence or measurement tool used for evaluation of compliance with the QS requirement must be documented, regardless of the outcome of the assessment. # = In case of a nonconformity the corrective action for this criterion has to take place within 28 days (only valid for production, food retail, QS-GAP and FIAS!) . | | | | | | | | | | |
| a Cross-product requirements | | | | | | | | | | |
| a 2 General requirements | | | | | | | | | | |
| a 2.1 General scheme requirements | | | | | | | | | | |
| a 2.1.1 | 1 | , | | General business data | | | | | | |
| a 2.1.2 | 1 | , | | Use of the QS certification mark | | | | | | |
| a 2.1.3 | 1 | , | | Incident and crisis management | | | | | | |
| a 2.1.4 | 1 | , | | Handling of documents | | | | | | |
| a 2.1.5 | 1 | , | | Company Premises and Access Regulations | | | | | | |
| a 2.1.6 | 1 | , | | Monitoring of test equipment | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|--------------------|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| a 2.1.7 | 1 | , | D=K.O. | Conducting Self-Assessments | | | | | | |
| a 2.1.8 | 1 | , | | Completion of corrective actions in the case of nonconformity | | | | | | |
| a 2.1.9 | 1 | , | | Food safety culture | | | | | | |
| a 2.1.10 | 1 | , | | ommissioning of Logistics Companies/Subcontractors | | | | | | |
| a 2.2 HACCP | | | | | | | | | | |
| a 2.2.1 | 1 | , | D=K.O. | HACCP concept * | | | | | | |
| a 2.2.2 | 1 | , | | HACCP team | | | | | | |
| a 2.2.3 | 1 | , | | Product description | | | | | | |
| a 2.2.4 | 1 | , | | Flow chart | | | | | | |
| a 2.2.5 | 1 | , | | Hazard analysis | | | | | | |
| a 2.2.6 | 1 | , | | Critical control points (CCP) | | | | | | |
| a 2.2.7 | 1 | , | | Limit values for CCP | | | | | | |

| Require ment no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|--|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| a 2.2.8 | 1 | , | | Monitoring and verification of limit values for CCP | | | | | | |
| a 2.2.9 | 1 | , | | Corrective actions for CCP | | | | | | |
| a 2.2.10 | 1 | , | | Responsibilities | | | | | | |
| a 2.2.11 | 1 | , | | Records | | | | | | |
| a 2.2.12 | 1 | , | | HACCP Verification | | | | | | |
| a 2.3 Good manufacturing and hygiene practice | | | | | | | | | | |
| a 2.3.1 | 1 | , | | Water quality | | | | | | |
| a 2.3.2 | 1 | , | | Cleaning and disinfection | | | | | | |
| a 2.3.3 | 1 | , | | Pest control | | | | | | |
| a 2.3.4 | 1 | , | | Foreign substance management | | | | | | |
| a 2.3.5 | 1 | , | D=K.O. | Risk of contamination * | | | | | | |
| a 2.4 Technical/structural condition | | | | | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|--|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| a 2.5 Room, equipment and plant hygiene | | | | | | | | | | |
| a 2.6 Ground clearance | | | | | | | | | | |
| a 2.7 Staff hygiene | | | | | | | | | | |
| a 2.7.1 | 1 | , | | General rules of conduct | | | | | | |
| a 2.7.2 | 1 | , | | Staff rooms and sanitary facilities | | | | | | |
| a 2.8 Training of staff | | | | | | | | | | |
| a 2.8.1 | 1 | , | D=K.O. | Hygiene training/Protection against Infection Act | | | | | | |
| a 2.8.2 | 1 | , | | Information on the QS Scheme | | | | | | |
| a 3 Process-specific requirements | | | | | | | | | | |
| a 3.1 Incoming goods | | | | | | | | | | |
| a 3.1.1 | 1 | , | | Technical/structural condition * | | | | | | |
| a 3.1.2 | 1 | , | | Room, equipment and plant hygiene | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|----------------------|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| a 3.1.3 | 1 | , | | Ground clearance | | | | | | |
| a 3.1.4 | 1 | , | | Order and organisation | | | | | | |
| a 3.1.5 | 1 | , | | Transport vehicles delivery | | | | | | |
| a 3.1.6 | 1 | , | | Incoming goods inspection * | | | | | | |
| a 3.1.7 | 1 | , | D=K.O. | Labelling of purchased QS produce * | | | | | | |
| a 3.1.8 | 1 | , | D=K.O. | Product temperature | | | | | | |
| a 3.1.9 | 1 | , | D=K.O. | Returns management | | | | | | |
| a 3.1.10 | 1 | , | | Complaints management | | | | | | |
| a 3.2 Storage | | | | | | | | | | |
| a 3.2.1 | 1 | , | | Technical/structural condition | | | | | | |
| a 3.2.2 | 1 | , | | Room, equipment and plant hygiene | | | | | | |
| a 3.2.3 | 1 | , | | Ground clearance | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|-----------------------------------|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| a 3.2.4 | 1 | , | | Stock management | | | | | | |
| a 3.2.5 | 1 | , | | Best-before date | | | | | | |
| a 3.3 Cold storage rooms | | | | | | | | | | |
| a 3.3.1 | 1 | , | | Technical/structural condition | | | | | | |
| a 3.3.2 | 1 | , | | Room, equipment and plant hygiene | | | | | | |
| a 3.3.3 | 1 | , | | Ground clearance | | | | | | |
| a 3.3.4 | 1 | , | | Stock management | | | | | | |
| a 3.3.5 | 1 | , | D=K.O. | Temperature recording and monitoring * | | | | | | |
| a 3.3.6 | 1 | , | D=K.O. | Best-before date/use-by date | | | | | | |
| a 3.4 Frozen storage rooms | | | | | | | | | | |
| a 3.4.1 | 1 | , | | Technical/structural condition | | | | | | |
| a 3.4.2 | 1 | , | | Room, equipment and plant hygiene | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|---------------------------------------|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| a 3.4.3 | 1 | , | | Ground clearance | | | | | | |
| a 3.4.4 | 1 | , | | Stock management | | | | | | |
| a 3.4.5 | 1 | , | D=K.O. | Temperature recording and monitoring * | | | | | | |
| a 3.4.6 | 1 | , | D=K.O. | Best-before date | | | | | | |
| a 3.5 Packaging/redistribution | | | | | | | | | | |
| a 3.5.1 | 1 | , | | Technical/structural condition | | | | | | |
| a 3.5.2 | 1 | , | | Room, equipment and plant hygiene | | | | | | |
| a 3.5.3 | 1 | , | | Ground clearance | | | | | | |
| a 3.5.4 | 1 | , | | Packaging material | | | | | | |
| a 3.5.5 | 1 | , | D=K.O. | Declaration of conformity/declaration of no objection * | | | | | | |
| a 3.5.6 | 1 | , | | Storage of packaged goods | | | | | | |
| a 3.5.7 | 1 | , | | Storage/transport containers for products | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|---|--------|---------------------|--|--|---|---|---|------------|---|--------------------------------------|
| a 3.5.8 | 1 | , | | D=K.O. Temperature recording and monitoring * | | | | | | |
| a 3.6 Order picking, outgoing goods/shipping | | | | | | | | | | |
| a 3.6.1 | 1 | , | | Technical/structural condition | | | | | | |
| a 3.6.2 | 1 | , | | Room, equipment and plant hygiene | | | | | | |
| a 3.6.3 | 1 | , | | Ground clearance | | | | | | |
| a 3.6.4 | 1 | , | | Order and organisation | | | | | | |
| a 3.6.5 | 1 | , | | D=K.O. Inspection of outgoing goods | | | | | | |
| a 3.6.6 | 1 | , | | D=K.O. Labelling of marketed QS produce * | | | | | | |
| a 3.6.7 | 1 | , | | D=K.O. Product temperature | | | | | | |
| a 3.7 Other business premises | | | | | | | | | | |
| a 3.7.1 | 1 | , | | Packaging material storage | | | | | | |
| a 3.7.2 | 1 | , | | Storage of cleaning agents and disinfectants | | | | | | |

| Require ment no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|---|--------|---------------------|---------------|--|---|---|---|------------|---|--------------------------------------|
| a 3.7.3 | 1 | , | | Waste disposal logistics | | | | | | |
| a 4 Traceability and origin of goods | | | | | | | | | | |
| a 4.1 Methods and control of traceability | | | | | | | | | | |
| a 4.1.1 | 1 | , | D=K.O. | Methods of traceability | | | | | | |
| a 4.1.2 | 1 | , | D=K.O. | Separation and identification of QS produce/non-QS produce | | | | | | |
| a 4.1.3 | 1 | , | D=K.O. | Traceability check * | | | | | | |
| a 4.1.4 | 1 | , | D=K.O. | Reconciliation of incoming goods with outgoing goods * | | | | | | |
| a 4.1.5 | 1 | , | D=K.O. | Check on QS eligibility of delivery | | | | | | |
| b Additional requirements for the product range meat and meat products | | | | | | | | | | |
| b 2 General requirements | | | | | | | | | | |
| b 2.1 General scheme requirements | | | | | | | | | | |
| b 2.7 Staff hygiene | | | | | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|--|--------|---------------------|---------------|--------------------------------------|---|---|---|------------|---|--------------------------------------|
| b 2.7.3 | 1 | , | | Hygiene sluice | | | | | | |
| b 3 Process-specific requirements | | | | | | | | | | |
| b 3.3 Cold storage rooms | | | | | | | | | | |
| b 3.3.7 | 1 | , | | Species-specific product separation | | | | | | |
| b 3.5 Packaging/redistribution | | | | | | | | | | |
| b 3.5.9 | 1 | , | D=K.O. | Product labelling meat/meat products | | | | | | |
| b 3.7 Other business premises | | | | | | | | | | |
| b 3.7.4 | 1 | , | | Sink area | | | | | | |
| b 3.8 Freezing and thawing | | | | | | | | | | |
| b 3.8.1 | 1 | , | | Technical/structural condition | | | | | | |
| b 3.8.2 | 1 | , | | Room, equipment and plant hygiene | | | | | | |
| b 3.8.3 | 1 | , | | Ground clearance | | | | | | |

| Require ment no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|---|--------|---------------------|--|---|---|---|---|------------|---|--------------------------------------|
| b 3.8.4 | 1 | , | | Process control | | | | | | |
| c Additional requirements for the product range fruits, vegetables, potatoes | | | | | | | | | | |
| c 2 General requirements | | | | | | | | | | |
| c 2.8 Training of staff | | | | | | | | | | |
| c 2.8.3 | 1 | , | | General training | | | | | | |
| c 3 Process specific requirements | | | | | | | | | | |
| c 3.1 Incoming goods | | | | | | | | | | |
| c 3.1.11 | 1 | , | | Quality requirements * | | | | | | |
| c 3.1.12 | 1 | , | | Hygiene requirements | | | | | | |
| c 3.1.13 | 1 | , | | Product labelling fruit, vegetables, potatoes | | | | | | |
| c 3.1.14 | 1 | , | | Labelling of QS produce with an identification number | | | | | | |
| c 3.2 Storage | | | | | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|---|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| c 3.2.6 | 1 | , | | Prerequisite for maintaining quality | | | | | | |
| c 3.3 Cold storage rooms | | | | | | | | | | |
| c 3.3.7 | 1 | , | | Prerequisite for maintaining quality | | | | | | |
| c 3.6 Order picking, outgoing goods/shipping | | | | | | | | | | |
| c 3.6.8 | 1 | , | D=K.O. | Product labelling fruit, vegetables, potatoes | | | | | | |
| c 3.6.9 | 1 | , | | Labelling of QS produce with an identification number | | | | | | |
| c 3.8 Transport/Logistics | | | | | | | | | | |
| c 3.8.1 | 1 | , | | Product-compliant Transport | | | | | | |
| c 3.8.2 | 1 | , | | Transport hygiene | | | | | | |
| c 3.8.3 | 1 | , | D=K.O. | Temperature control * | | | | | | |
| c 3.8.4 | 1 | , | | Ground clearance | | | | | | |
| c 3.9 Treatment | | | | | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D/ K.O. | E | Comments/corrective action number |
|---|--------|---------------------|---------------|---|---|---|---|------------|---|--------------------------------------|
| c 3.9.1 | 1 | , | | Treatment and Sorting | | | | | | |
| c 3.9.2 | 1 | , | D=K.O. | Post-Harvest Treatment and Sprout Suppressants * | | | | | | |
| c 3.10 Product-Specific Criteria for the Storage of Potatoes | | | | | | | | | | |
| c 3.10.1 | 1 | , | | Suitability of Warehouse | | | | | | |
| c 3.10.2 | 1 | , | | Suitability of the Equipment for Incoming and Outgoing Goods | | | | | | |
| c 3.10.3 | 1 | , | | Suitability of Preparation and Packaging Systems and Cleaning | | | | | | |
| c 3.11 Residue monitoring | | | | | | | | | | |
| c 3.11.1 | 1 | , | | Organisation of the residue monitoring | | | | | | |
| c 3.11.2 | 1 | , | D=K.O. | Implementation of the residue monitoring | | | | | | |
| z 1.0 Combined audit Chain of Custody | | | | | | | | | | |
| z 1.1 | 1 | | | Combined audit Chain of Custody | | | | | | |

Company _____ Date :um: _____

| Require ment no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D | E | Comments/corrective action number |
|--|--------|---------------------|--|--|---|---|---|---|---|--------------------------------------|
| * = For this requirement the evidence or measurement tool used for evaluation of compliance with the QS requirement must be documented, regardless of the outcome of the assessment. | | | | | | | | | | |
| d 2 Anforderungen FIAS | | | | | | | | | | |
| d 2.1.1 | 1 | | | Durchführung und Dokumentation der Eigenkontrolle | | | | | | |
| d 2.1.2 | 1 | | | Umsetzung der eingeleiteten Maßnahmen aus der Eigenkontrolle | | | | | | |
| d 2.1.3 | 1 | | | Arbeitnehmervertretung | | | | | | |
| d 2.1.4 | 1 | | | Beschwerdeverfahren | | | | | | |
| d 2.1.5 | 1 | | | Einhaltung der ILO-Kernarbeitsnormen | | | | | | |
| d 2.1.6 | 1 | | | Arbeitnehmerinformation | | | | | | |
| d 2.1.7 | 1 | | | Arbeitsverträge/schriftlich fixierte Arbeitsbedingungen | | | | | | |
| d 2.1.8 | 1 | | | Regelmäßige Lohnzahlungen | | | | | | |
| d 2.1.9 | 1 | | | Arbeitsentgelt | | | | | | |
| d 2.1.10 | 1 | | | Beschäftigung von Kindern und Jugendlichen | | | | | | |
| d 2.1.11 | 1 | | | Pflichtschulausbildung | | | | | | |
| d 2.1.12 | 1 | | | Arbeitszeiterfassung | | | | | | |
| d 2.1.13 | 1 | | | Arbeit- und Ruhezeiten | | | | | | |

| Requirement no. | Factor | Filter ¹ | | Criterion/ requirement | A | B | C | D | E | Comments/corrective action number |
|-----------------|--------|---------------------|--|------------------------------------|---|---|---|---|---|--------------------------------------|
| d 2.1.14 | 1 | | | Pausen- und Bereitschaftsräume | | | | | | |
| d 2.1.15 | 1 | | | Umkleidemöglichkeiten | | | | | | |
| d 2.1.16 | 1 | | | Aufbewahrungsmöglichkei- ten | | | | | | |
| d 2.1.17 | 1 | | | Unterbringung der Arbeitskräfte | | | | | | |

Company _____ Date _____

Calculation of audit result

1. Balance of subtotals

| Calculation | A | B | C | D | E |
|---|---|---|---|---|---|
| (1) Number of evaluations | | | | | |
| Sum of evaluations (excluding E evaluations) | | | | | |

2. Calculation of the proportion of C and D evaluations*

| | | |
|--|--|---|
| Proportion of C evaluations | | (Number of C evaluations / sum of evaluations) * 100 |
| Proportion of D evaluations | | (Number of D evaluations / sum of evaluations) * 100 |
| Proportion of C and D evaluations | | Proportion of C + proportion of D |

3. Preliminary audit result

| | | Percentage of C evaluations | Percentage of D evaluations | Percentage of C+D evaluations | Audit result | | |
|---|--|-----------------------------|-----------------------------|-------------------------------|-----------------------|--|--|
| <p>*Status I: If the 5 % target is exceeded, status I will still be assigned if there are only 2 C-evaluations.</p> <p>**Status II: If the percentage with regard to the proportion of D evaluations is exceeded, status II is assigned if only one D evaluation exists and no C evaluation</p> | | max. 5,0% | 0,0% | | QS-Status I* | | |
| | | max. 10,0% | max. 3,0% | max. 10% | QS-Status II** | | |
| | | max. 20% | max. 10% | max. 20% | QS-Status III | | |
| <table border="1"> <tr> <td>Number of K.O.</td> <td></td> </tr> </table> | | Number of K.O. | | Audit not passed. | | | |
| Number of K.O. | | | | | | | |
| Percentages exceeded | | | | | | | |
| <table border="1"> <tr> <td>Number of K.O.</td> <td></td> </tr> </table> | | Number of K.O. | | Audit not passed. | | | |
| Number of K.O. | | | | | | | |
| General K.O./ repeated D evaluation | | | | | | | |

Company:

Date:

Corrective actions report

I hereby confirm that the following corrective actions were agreed upon between me and the auditor.

The certification body is to be informed no later than the expiry of the deadline set out in the action plan about the implementation of a corrective action.

Note: The correction deadline is a maximum of 28 days for all FIAS requirements and the documentation requirements: 2.1.1, 2.1.2, 3.4.1 und 3.9.5 (only valid for production, food retail, QS-GAP and FIAS!)

| Place, date | | Signature/s of auditor/s | | Signature of person responsible | | |
|-------------|-----------------|--------------------------|------------------------------|---------------------------------|-------|-------------------------|
| Serial no. | Requirement No. | Evaluation (C, D/K.O.) | Description of nonconformity | Agreed corrective actions | Scope | Deadline for correction |
| 1 | | | | | | |

Company: _____

Date: _____

Review of the implementation of corrective actions

Place, date _____

Signature/s of auditor/s _____

| Serial no. | Implemented | Not implemented | Comments (if any) | Date |
|------------|-------------|-----------------|-------------------|------|
| 1 | | | | |

Delivery note to be verified

| Delivery note date | Delivery note number | Location | Inspected |
|--------------------|----------------------|----------|-----------|
| | | | |